CANDLE LIGHT DINNER AT THE BEACH





Ambosebus Smoked Salmon mille feuille

or proscuitto di parma & sweet melon

Beef Carpaccio Rockette & Shaved Parmesan

Lime Sorbet with a hint of Beetle Nut

Grilled Lobster Lemon & Herb butter, Mixed green salad

Mango & Passion fruit Parfait



DIG-IN DINNER BY THE BEACH





Selection One

Selection Two

Appetizer Mixed Salad Appetizer Smoked Chicken breast delight

Soup Boston Seafood Chowder

Main Course Islander Seafood platter

Dessert Imperial Cheesecake Soup Hot & Sour soup

Main Course Cantonese Style steamed Salmon

> **Dessert** Chineese Pancake



SEAFOOD LUNCH ADVENTURE ON THE SEA



SEAFOOD LUNCH ADVENTURE ON THE SEA

Selection One

Appetizer Mixed green salad, with grilled marinated prawn & mussel accompany with orange vinigrette

> Soup Cream of vegetables Served with cheese crouton

Main Course Paradise seafood platter The mixture of grilled lobster, Red snapper prawn tempura, can jun garlic squid and mussel with gralic & white wine Served with fried rice & vegetables

Dessert

Lost pear in paradise Glutinous rice ball stuffed with palm sugar and coated with fresh coconut on lemon jelly & cake crumble



Selection Two

Appetizer Paradise prawn cocktail poached prawn with avocado with mixed lettuce & spicy tomato sauce served in shooter glass & chineese spoon

> Soup Creamy leek & potato served with poaced broccoli & Cheese larva

Main Course Traditional mixed grilled the mixture of grilled beef fillet lamb chop marinaed chicken leg and lamb skewer served with grilled vegetables & trench fries accompanied with sauce

Dessert Fresh cut fruts with lime sherbet mixed fresh tropical fruits served with lime sherbet

\$128++

Selection three

Appetizer louvi crab cake Pan fried crab cake with shallot, Chili lime, lemongrass & corriander with spicy tomato salsa and balsamic vinaigrette

Soup Asian Bouillabaisse Mixed seafood braised with asian spices and base on coconut milk

Main Course Surf & Turf Grilled beef tenderloin top with, lobster tail with basil mashed potato steamed green asparagus carrot and butter fried basil leak accompanied with two kind of sauce

Dessert

Trio of sweet combination of cream brulee chocolate tart & pistachio ice cream accompanied with berries compote on chocolate deco plate









Appetizer Duo of vegetable spring roll & Cream cheese Olive bruschetta

Soup Cream of young asparagus soup with herb oil & roasted pimento

Main Assorted Vegetarian combo Mexican vegetable quasadilla Pasta vegetariana Indian stuffed vegetable rotti oriental stir fry vegetables with oyster sauce

Served with steamed rice & Ceasar Salad

Dessert Tropical fresh fruit platter



ORIENTAL NIGHT EXPERIENCE





Selection One

Appetizer Oriental cold & Hot mezza

> Soup Shourbot adddas

Main Course Arabian night mixed grilled Samaka Hana Arabic daiai alfaham Rubian Machous Bahmia bil laham

> Dessert Maha labia UmmAli

Selection Two

Appetizer Oriental cold & Hot mezza

> **Soup** Shourbot adddas

Main Course Oriental mixed Kebab Sayadiah Iraqi baked chicken tepsi Robeyan Nashif Fasolia bil laham

Dessert Kataif Asferi with Pistachio ice cream Umm ali



PRIVATE BBQ ON THE BEACH





Selection One

Appetizer Salad & Bread

Soup Tomato or French Onion Soup

Main Course BBQ Prawns Fish & Lobster Potato & Vegetables Steamed Rice

> Dessert Sweets & Fruits

Selection Two

Appetizer Salad & Bread

Pasta Napolitan Tonno or Peperoncino

Main Course BBQ Steak Mussel & Scampi Potato & Vegetables Steamed Rice

Dessert Sweets & Fruits **Selection Three**

Appetizer Salad & Bread

Pasta Seafood, Cheese or Vegetable Risotto

Main Course BBQ Chicken Lamb Saute' & Lobster Potato & Vegetables Steamed Rice

> Dessert Sweets & Fruits

Selection Four

Appetizer Salad & Bread

Soup Asparagus or Tom Yam Soup

Main Course BBQ Steak Chicken Drumsticks Sausages & Lamb Kebab Potato & Vegetables

> Dessert Sweets & Fruits



Promises that last



Pledge of Love

In Maldives we firmly believe that relationships are made in heaven, long before two partners actually meet.

For this reason, it is very important to cherish all moments spent together and continuously pledge to exchange gestures that express more than words ever will.

Paradise Island is *the* place to be to celebrate your love and give the word "forever" a whole new meaning.

Here is how:

Book the exclusive **Crow's Nest location** overlooking our beautiful lagoon Design your own menu with the assistance of our Chef Enjoy your intimate dinner under a blanket of stars Capture your happiness with our Polaroid camera Write a promise which will guide you every day Seal your love with a padlock and let the magic of the moment last forever May this padlock be an everlasting symbol of your love bond!

Contact your Island Host or the Q-Adventure Team for bookings and further inquiries.



Crow's Nest over the ocean dinner

Menu

Menu One

Appetizers

Roma tomatoes and Marinated mozzarella served on rustic bread with black olive tapenade

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Soup

Seafood miso soup & Tuna maki Roll

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Main Course

Surf & Turf Combination of half lobster and Wagyu beef Artichokes Salad and Roasted potatoes & Winter grilled vegetables

Or

Lobster Thermidor Artichokes Salad and Roasted potatoes & winter grilled vegetables

Dessert

Classic Tiramisu Sponge cake ladyfingers soaked in coffee and the mascarpone cream layer.

Or

Lemon Cheese Cake Sour cream and Mix berries. Menu Two

Appetizers

Papadam- pickle – Mint Chutney – Masala Butter Milk

Tandoori chicken salad Avocado, red onion, mix lettuce and yogurt dressing

Soup

Cream of Tomato Soup Cream cheese

Main Course

O ske

Panner Butter masala – Jeera Aloo – Tarka dal Roti – Raita -samosa - onion salad – masala cucumber and jeera rice

Or

Chicken curry - Lamb korma – Tarka dal Roti – Raita -samosa - onion salad – masala cucumber and jeera rice

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Dessert

Sampler Platter Warm Gulab Jamun, Saffron Kheer & Mango Halwa



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FOR RESERVATION PLEASE CONTACT GUEST SERVICE AGENT / ANY F&B OUTLET



FLOATING BREAKFAST

Menu

Non-Veg Menu

Maldivian Breakfast A glass of juice, roshi (chapatti) with mas'huni (coconut and tuna sambal), fish or chicken curry, Maldivian omelette, aveli (pressed rice), local sour banana and hot drink of your choice: tea, coffee or hot chocolate.

or

Continental Breakfast A glass of juice, tropical fruit platter and fresh bakeries with preserves and hot drink of your choice: tea, coffee or hot chocolate.

or

American Breakfast A glass of juice, tropical fruit platter and fresh bakeries with preserves, two farm fresh eggs served in any style condiments and hot drink of your choice: tea, coffee or hot chocolate.

Veg Menu

Oats Upma, Uttapam, Hash Brown, Breakfast Tocas, Keta Poha, Veggie Egg Scramble, Fresh Slice Fruit Bakery Basket, Choice of Tropical Juice, Tea or Coffee